

EGGS BENEDICT

INGREDIENTS

1 pound	Butter
6	Eggs
1 tbsp.	White Vinegar
1	Lemon
	Salt & Pepper
1	Loaf of Sour Dough Bread
1 Pack	Sliced Bacon
6	Fresh Range Eggs
50g	Basil Pesto
10	Sundried Tomatoes
	Parsley (Garnish)

METHOD - HOLLANDAISE SAUCE

1. Cut the butter into cubes and melt in the microwave till hot
2. Separate 6 egg yolks into a jug (the white of the egg will not be needed)
3. Add the white Vinegar
4. Slowly add the butter bit by bit using a bar blender.
5. The heat of the butter and the movement of the blender cooks the eggs and thickens the sauce.
6. When the sauce is thick slice the lemon in half and squeeze the lemon into the sauce and season (add more lemon if you wish)

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PUTTING THE FINAL INGREDIENTS TOGETHER

7. Bring a pot of water to a rolling boil and add $\frac{1}{4}$ cup of white vinegar.
8. Slowly place the eggs into the pot by using a cup or mug.
9. When the white is firm take out of the water. And rest on a plate.
10. Slice and toast the sourdough bread and place on a plate.
11. Fry the bacon in a pan and put the bacon on the toasted sour dough when cooked.
12. Place the poached eggs on the bacon and spoon over as much Hollandaise as you desire
13. Garnish with sundried tomatoes, basil pesto, and parsley

VIDEO

Prefer step by step video? No problem, just click below.



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